

# Grabarz

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- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **83**
- SRM **51.2**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss --- %
- Size with trub loss **13 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **28.6 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**

## Mash step by step

- Heat up **21.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **2.1 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (55.9%)	85 %	7
Grain	Strzegom Monachijski typ II	2 kg (28%)	79 %	22
Grain	Strzegom Czekoladowy jasny	0.25 kg (3.5%)	68 %	600
Grain	Strzegom Czekoladowy ciemny	0.25 kg (3.5%)	68 %	1200
Grain	Carafa III	0.25 kg (3.5%)	70 %	1034
Grain	Płatki owsiane	0.4 kg (5.6%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	75 g	60 min	9.9 %